

Food Establishment Inspection Report

Score: 94

Establishment Name: SHORTY'S

Establishment ID: 3034011008

Location Address: 1834 WAKE FOREST ROAD

City: WINSTON SALEM

State: NC

Zip: 27106

County: 34 Forsyth

Permittee: WAKE FOREST UNIVERSITY

Telephone: (336) 758-4869

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

☒ Inspection ☐ Re-Inspection

Date: 03/30/2021

Status Code: A

Time In: 2:50 PM

Time Out: 5:10 PM

Total Time: 2 hrs 20 min

Category #: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

| Foodborne Illness Risk Factors and Public Health Interventions | | | | | | | | | | Good Retail Practices | | | | | | | | | | |
|--|-------------------------------------|-------------------------------------|-------------------------------------|---|-----|-----|---|----|--|--|-------------------------------------|-------------------------------------|-------------------------------------|---|-----|-----|---|----|--|--|
| Risk factors: Contributing factors that increase the chance of developing foodborne illness. | | | | | | | | | | Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | | | | | | | |
| IN | OUT | N/A | N/C | Compliance Status | OUT | CDI | R | VR | | IN | OUT | N/A | N/C | Compliance Status | OUT | CDI | R | VR | | |
| Supervision .2652 | | | | | | | | | | Safe Food and Water .2653, .2655, .2658 | | | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | PIC Present; Demonstration-Certification by accredited program and perform duties | 2 | 0 | | | | 28 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized eggs used where required | 1 | 0 | 0 | | | |
| Employee Health .2652 | | | | | | | | | | Food Temperature Control .2653, .2654 | | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | 3 | 1 | 0 | | | 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | 2 | 1 | 0 | | | |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | 3 | 1 | 0 | | | 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 1 | 0 | 0 | | | |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | | Food Identification .2653 | | | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | 2 | 1 | 0 | | | 31 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | 1 | 0 | 0 | | | |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | 1 | 0 | 0 | | | 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | 1 | 0 | 0 | | | |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | | Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | 4 | 2 | 0 | | | 33 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Approved thawing methods used | 1 | 0 | 0 | | | |
| 7 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | 3 | 1 | 0 | | | 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | 1 | 0 | 0 | | | |
| 8 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | 2 | 1 | 0 | | | Proper Use of Utensils .2653, .2654 | | | | | | | | | | |
| Approved Source .2653, .2655 | | | | | | | | | | Utensils and Equipment .2653, .2654, .2663 | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | 2 | 1 | 0 | | | 41 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | 1 | 0 | 0 | | | |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | 2 | 1 | 0 | | | 42 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | 0 | 0 | | | |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | 2 | 1 | 0 | | | 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | 1 | 0 | 0 | | | |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | 2 | 1 | 0 | | | 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | 1 | 0 | 0 | | | |
| Protection from Contamination .2653, .2654 | | | | | | | | | | Physical Facilities .2654, .2655, .2656 | | | | | | | | | | |
| 13 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 3 | 1 | 0 | | | 45 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2 | 1 | 0 | | | |
| 14 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | 3 | 1 | 0 | | | 46 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | 1 | 0 | 0 | | | |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | 2 | 1 | 0 | | | 47 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | 1 | 0 | 0 | | | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | Compliance with Approved Procedures .2653, .2654, .2658 | | | | | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | 3 | 1 | 0 | | | 27 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan | 2 | 1 | 0 | | | |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | 3 | 1 | 0 | | | Total Deductions: 6 | | | | | | | | | | |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooling time & temperatures | 3 | 1 | 0 | | | | | | | | | | | | | |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | 3 | 1 | 0 | | | | | | | | | | | | | |
| 20 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | 3 | 1 | 0 | | | | | | | | | | | | | |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | 1 | 0 | | | | | | | | | | | | | |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records | 2 | 1 | 0 | | | | | | | | | | | | | |
| Consumer Advisory .2653 | | | | | | | | | | | | | | | | | | | | |
| 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | 1 | 0 | 0 | | | | | | | | | | | | | |
| Highly Susceptible Populations .2653 | | | | | | | | | | | | | | | | | | | | |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | 3 | 1 | 0 | | | | | | | | | | | | | |
| Chemical .2653, .2657 | | | | | | | | | | | | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | 1 | 0 | 0 | | | | | | | | | | | | | |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | 2 | 1 | 0 | | | | | | | | | | | | | |



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Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: SHORTY'S
 Location Address: 1834 WAKE FOREST ROAD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: WAKE FOREST UNIVERSITY
 Telephone: (336) 758-4869

Establishment ID: 3034011008
☒ Inspection ☐ Re-Inspection Date: 03/30/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: BLOCK-MARK@ARAMARK.COM
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|-----------------|----------------------------|-------|---------|--------------|------|------|----------|------|
| chicken | hot hold-moes | 176 | chicken | Carl Jackson | 0 | | | |
| beans | " | 177 | 3-20-26 | Carl Jackson | 0 | | | |
| rice | " | 183 | | | | | | |
| lettuce | moes-side cooler | 41 | | | | | | |
| cheese | " | 40 | | | | | | |
| beans | hot hold | 182 | | | | | | |
| corn salsa | moes-make unit | 41 | | | | | | |
| guac | " | 41 | | | | | | |
| tomato | " | 40 | | | | | | |
| quat-ppm | 3 comp | 200 | | | | | | |
| chlorine-ppm | dish machine | 50 | | | | | | |
| fries | under counter unit-shortys | 41 | | | | | | |
| hot dog | shortys make unit | 51 | | | | | | |
| cheese-american | " | 48 | | | | | | |
| cheese-swiss | " | 57 | | | | | | |
| unsalt butter | " | 48 | | | | | | |
| tomato | " | 41 | | | | | | |
| cheese-cheddar | " | 49 | | | | | | |
| ambient | " | 042.9 | | | | | | |
| salsa | walk in | 38 | | | | | | |

Person in Charge (Print & Sign): Carl *First* Jackson *Last*
 Regulatory Authority (Print & Sign): Nora *First* Sykes *Last*

[Signature]
[Signature]

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 04/09/2021

REHS Contact Phone Number: (336) 703-3161



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Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF//6-301.12 Hand Drying Provision - PF- Hand sink at bar: no paper towels and plastic bag inside. Maintain hand sinks accessible for use at all times. Hand sinks shall have a hand drying provision available. CDI- Bag removed, paper towels obtained.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Raw Philly steak in walk in freezer above bread. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI- Relocated steak appropriately.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT- Stainless pans, a few plates, plastic bins, sheet pans, tea nozzles, can opener, whisk, squirt bottle, multiple glasses all soiled. Food contact surfaces shall be clean to sight and touch. CDI- Removed from shelving to be washed.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT-Hot dogs, three types of cheese, unsalted butter, all above 41F in shortys make unit, as noted in temperature log. Maintain potentially hazardous foods at 41F or less at all parts of the food. CDI-Discarded by PIC.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Food stored under dripping fan box in walk in freezer. Boxes coated with ice. Store food in a clean, dry location, where it is not exposed to splash, dust, or other contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Torn gasket in fryer freezer, make unit on line at shorty's with ambient of 42.9F, condensation (water) leak from fan box in walk in freezer. Drink machine operates with ice bin open. Maintain equipment in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C- Cleaning needed at wash and rinse vats of 3 compartment sink. Maintain sinks clean. // 4-501.18 Warewashing Equipment, Clean Solutions - C- REPEAT- Rinse solution containing clean dishes soiled. Maintain clean solutions. // 4-302.14 Sanitizing Solutions, Testing Devices - PF- No test strips on site to measure chlorine in dish machine. A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. Verification of test strips due to Nora Sykes at sykesna@forsyth.cc within 10 days- by April 9, 2021.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- BAR: FRP with gaps and is loose against wall, and not caulked. Electric plugs with gaps behind. Repair to be smooth and easily cleanable. Remove caulk and repair hole at shorty's behind make unit. One ceiling tile peeling and some missing and detached ceiling grid at Shorty's above cook line. Repair/replace. // 6-501.12 Cleaning, Frequency and Restrictions - C- Dust on wall/ceiling near hood and cook line at Shorty's. Maintain facilities clean.